

TOKAJ



SÁRGA BORHÁZ
LA MAISON JAUNE



Sárga Borház Tokaji Late Harvest Furmint 2018

Characteristics of the vintage

2018 is the hottest and earliest ripening vintage we know. The blossoming started on the 14th May, the earliest date in Tokaj. The summer was hot and dry but without major heat waves. The maturity was 5 weeks ahead of the average of the last ten years. Despite the heat and the precocity, we were able to maintain the acidity in our grapes. It is a vintage of great quality for sweet wines, as we could select extremely concentrated, very dried and shrivelled berries.

Tasting notes

It reveals a gold colour. Aromas of honey, honeysuckle, camomile, herbal tea, ripe peach appear on the nose. The palate is rich with good acidity and some tannins, medium sweet with long spicy finish.

(July 2021)

Grape varieties

100% Furmint

Vinification

90% of the bunches were destemmed followed by a short skin contact before pressing, the rest was full bunch pressed. Fermentation in stainless steel vats.

Maturing

The wine was aged in stainless steel vats and partly in older oak barrels for 6 months. Bottled in February 2020.

The Terroir

Careful selection of rich, partly botrytised, shrivelled bunches or part of bunches between the 10th of October and 7th of November.

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Analysis

Alcohol: 12.91%

Residual sugar: 94g/l

Total acidity: 5.89g/l

Serving

Outstanding aperitif. Perfect accompaniment to foie gras. Also excellent with sea-fish dishes made with creamy sauce and lemon, duck dishes with fruit, and not so sweet desserts, fruits and cheeses. Ready to drink from the moment it is bottled. It will also develop in complexity during the next ten to fifteen years. To enjoy to its fullest, serve cool (11-13°C). After opening, it can be kept in the fridge for two weeks.

